

CLAIMS

1. A method for the prevention of defective ageing of white wines, **characterized in that**, during the
5 preparation of said wine, yeast previously enriched in glutathione is introduced into the must at the beginning of, during or after the alcoholic fermentation step.
- 10 2. The method as claimed in claim 1, **characterized in that** said glutathione-enriched yeast contains more than 0.5% of glutathione by weight relative to the weight of solids of the yeast.
- 15 3. The method as claimed in claim 1, **characterized in that** said glutathione-enriched yeast contains at least 1% of glutathione, and preferably at least 1.5% of glutathione, by weight relative to the weight of solids of the yeast.
- 20 4. The method as claimed in one of claims 1 to 3, **characterized in that** said glutathione-enriched yeast is introduced into the must in a proportion of 0.1 g to 1 g of solids per liter of must, preferably in a
25 proportion of 0.3 g/l to 0.7 g/l, and more preferably in a proportion of 0.5 g/l.
5. The method as claimed in one of the preceding claims, **characterized in that** the introduction of said
30 glutathione-enriched yeast into the must produces a provision of at least 3 mg of glutathione per liter of must, preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of must.
- 35 6. The method as claimed in any one of the preceding claims, **characterized in that** said glutathione-enriched yeast is introduced into the must in one or more of the following forms: active dry yeast, inactive dry yeast.

7. The method as claimed in one of the preceding claims, **characterized in that** said glutathione-enriched yeast consists at least in part of the yeast inoculated
5 into the must in order to carry out the alcoholic fermentation.

8. A fruit juice undergoing fermentation or after fermentation, **characterized in that** it comprises an
10 amount of glutathione-enriched yeast which provides at least 3 mg of glutathione per liter of juice, preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of juice.

15 9. The fruit juice as claimed in the preceding claim, **characterized in that** it comprises yeasts enriched in glutathione at more than 0.5% by weight of glutathione relative to the weight of solids of the yeast.

20 10. The fruit juice according to claim 8, **characterized in that** it comprises yeasts enriched in glutathione at at least 1%, and preferably at at least 1.5%, by weight of glutathione relative to the weight of solids of the yeast.

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11. A wine prepared by means of a method as claimed in one of claims 4 to 7.

12. A wine produced from a fruit juice according to
30 one of claims 8 to 10.